



Date: 4/11/14	Page 1 of 3
Time In	1:30 pm
Time Out	3:30 pm

Facility Name: CORNERCOPIA FRESH MKT.	Address: 606 CRESTMONT DR	City: SAN LUIS OBISPO	Zip Code: 93401
FA ID #: FA0009635 Permit Exp Date: 12/31/2014	Person in Charge:	Service:	Score:
PR ID #: PR0016120 Program Element: 1631	Permit Holder: BABB-ZWARG, JENNIFER	Regular Inspection	100.00

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Items not in compliance PL = Points Lost
Items in red represent the top food borne risk factors

CRITICAL RISK FACTORS					
DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT	PL
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	1. Valid food safety cert, demonstration of knowledge	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="checkbox"/> In	2. Communicable disease: report, restrict, exclude	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	3. No discharge from eyes nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	4. Proper eating, tasting, drinking or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O	5. Proper handwash procedures and glove use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<input checked="" type="checkbox"/> In	6. Adequate handwashing facilities supplied	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	7. Proper hot and cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	8. Procedures/records for time as PH control method	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	9. Proper cooling methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	10. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	11. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
PROTECTION FROM CONTAMINATION					
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	12. Returned and reservice of food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<input checked="" type="checkbox"/> In	13. Food in good condition, safe and unadulterate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	14. Food contact surfaces: clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
FOOD FROM APPROVED SOURCES					
<input checked="" type="checkbox"/> In	15. Food obtained from approved sources	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	16. Shell Stock: quality, storage, tags	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	17. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/A	18. HACCP/Variance required: approved/records kept	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
CONSUMER ADVISORY					
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/O <input type="checkbox"/> N/A	19. Raw/Undercooked food advisory provided to customer	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
HIGHLY SUSCEPTIBLE POPULATIONS					
<input checked="" type="checkbox"/> In <input type="checkbox"/> N/A	20. Schools/LHC facilities: prohibited foods not used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
WATER/HOT WATER					
<input checked="" type="checkbox"/> In	21. Hot and cold water available	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
LIQUID WASTE DISPOSAL					
<input checked="" type="checkbox"/> In	22. Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00
VERMIN					
<input checked="" type="checkbox"/> In	23. No rodents, insects, birds, or animals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0.00

Food Safety Certified Employee:

Certification Date:

GOOD RETAIL PRACTICES			
		OUT	PL
SUPERVISION			
24. Person in charge present and performs duties	<input type="checkbox"/>		0.00
PERSONAL CLEANLINESS			
25. Personal cleanliness and hair restraints	<input type="checkbox"/>		0.00
GENERAL FOOD SAFETY REQUIREMENTS			
26. Approved thawing methods used, frozen food	<input type="checkbox"/>		0.00
27. Food separated and protected	<input type="checkbox"/>		0.00
28. Washing fruits and vegetables	<input type="checkbox"/>		0.00
29. Toxic substances properly identified, stored, used	<input type="checkbox"/>		0.00
FOOD STORAGE/DISPLAY/SERVICE			
30. Food storage; food storage containers identified	<input type="checkbox"/>		0.00
31. Consumer self-service	<input type="checkbox"/>		0.00
32. Food properly labeled & honestly presented	<input type="checkbox"/>		0.00
EQUIPMENT/UTENSILS/LINENS			
33. Nonfood contact surfaces clean	<input type="checkbox"/>		0.00
34. Warewashing facility/test strips: adequate, used	<input type="checkbox"/>		0.00
35. Adequate/approved equipment/utensils, maintained	<input type="checkbox"/>		0.00
36. Equipment, utensils and linens: storage and use	<input type="checkbox"/>		0.00
37. Vending machines	<input type="checkbox"/>		0.00
38. Approved lighting/ventilation: adequate, used	<input type="checkbox"/>		0.00
Award of Excellence Issued <input type="checkbox"/>			
PHYSICAL FACILITIES			
39. Thermometers provided and accurate	<input type="checkbox"/>		0.00
40. Wiping cloths: properly used and stored	<input type="checkbox"/>		0.00
PERMANENT FOOD FACILITIES			
41. Plumbing: proper backflow devices	<input type="checkbox"/>		0.00
42. Proper waste disposal; facilities maintained	<input type="checkbox"/>		0.00
43. Approved toilets: maintained, accessible, clean	<input type="checkbox"/>		0.00
44. Premises; personal/cleaning items; vermin proofing	<input type="checkbox"/>		0.00
SIGNS/REQUIREMENTS			
47. Signs posted; last inspection report available	<input type="checkbox"/>		0.00
COMPLIANCE & ENFORCEMENT			
48. Plan Review	<input type="checkbox"/>		0.00
49. Permits Available	<input type="checkbox"/>		0.00
50. Impositionment	<input type="checkbox"/>		0.00
51. Permit Suspension	<input type="checkbox"/>		0.00
STORMWATER			
52. Stormwater Pollution	<input type="checkbox"/>		0
REPEAT VIOLATIONS			
53. Repeat Violations - Critical (1-23)	<input type="checkbox"/>		0.00
54. Repeat Violations - Good Retail Practices (24-51)	<input type="checkbox"/>		0.00

Received by (Signature):

Specialist (Print): KERSTIN HEWITT

Next Inspection Date: 01/11/2015

Facility Phone: (805)441-7915

☐ Reinspection Required

DEPT
PLANNING/BUILDING
SLO COUNTY



San Luis Obispo County Environmental Health Services Food Inspection Report

2156 Sierra Way, P.O. Box 1489, San Luis Obispo, CA 93406-1489

SLO 781-5544 Fax 781-4211

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OBSERVATIONS AND CORRECTIVE ACTIONS

very nice organization

THIS INSPECTION REPORT IS AN OFFICIAL NOTICE OF VIOLATION. CORRECTIONS MUST BE COMPLETED WITHIN 30 DAYS OR IN THE TIME SPECIFIED. IF A REINSPECTION IS REQUIRED, FAILURE TO COMPLY WITH THE VIOLATIONS NOTED ON THIS REPORT BY THE REINSPECTION DATE MAY RESULT IN A CHARGEABLE REINSPECTION FEE TO BE CHARGED AT AN HOURLY RATE.

SLO CNTY
PLANNING/BUILDING
DEPT

APR 28 PM 3:39

To:
San Luis Obispo County Planning & Building Department
976 Osos Street, Room 200
San Luis Obispo, CA 93408

Re:
Minor Use Permit for Cornercopia Fresh Market
606 Crestmont Drive
San Luis Obispo, CA 93401

County File No: DRC2013-00067
APN: 044-082-007

San Luis Obispo County
PLANNING/BUILDING
DEPT
APR 28 PM 3:39

To Whom It May Concern,

Since returning to San Luis Obispo five years ago, my daughter and I have been going to Jennifer's stand on a regular basis during her open season. Cornercopia Fresh Market is not only a wonderful source of local, organic and pesticide-free produce, it's a place where neighbors can connect on a personal level. When visiting Jennifer's stand, one is bound to run into neighbors or other county residents, as well as tourists, who end up stopping once spotting the picturesque stand.

From the first time I saw Cornercopia, with it's brightly colored flowers and rustic barn appearance, I had an instant feeling of home. And by home I mean the San Luis Obispo of my childhood when you would often see local farmers selling their quality produce throughout town. This is the San Luis Obispo that I remember and why I returned to raise my daughter here after living in several other cities...because this area still holds some remnants of an earlier time.

Over the past few years I have stopped by Jennifer's stand with my camera in the hopes of capturing that "home" feeling in photographs. On several occasions I have attended and photographed Jennifer working with local school children as she teaches them about natural farming and agriculture. At times, she's even demonstrated to the children how to build a scarecrow or carve a pumpkin! If you want to observe an energetic, 2nd grade class of thirty children fully engaged, come see Jennifer build a scarecrow or carve a pumpkin...the smiles are priceless!

My family and I live in the Country Club Estate area and we are in complete support of Jennifer Babb-Zwarg of Cornercopia Fresh Market obtaining the Minor Use Permit to continue her place of business. Cornercopia would be sadly missed if it no longer existed, as Jennifer brightens up our day with her beautiful fresh market and her warm and lively personality.

Thank you,



Marian L. Bernick
839 Greystone Place
San Luis Obispo, CA 93401

County of San Luis Obispo Planning

976 Osos Street Room 300

San Luis Obispo, ca 93401

Minor use Permit for Cornorcopia Market

File #DRC2013-00067

APN: 004-082-007

SLU CNTY
PLANNING/BUILDING
DEPT
APR 28 PM 3:39

I live in the Rolling Hills neighborhood and appreciate Jennifer Babb-Zwarg, and all of her hard work to give us fresh produce. Cornercopia is like having farmer market all weekend.

We can shop when it is convenient for me.

Her corner market is always clean, and orderly and there

Are fresh flowers everywhere? It always puts a smile on my face when I turn onto Crestmont to go home.

She is an asset to our community.

Thank you


Norine Gibbons

220 Machado Ln

San Luis Obispo, ca 93401

April 21, 2014

County of San Luis Obispo
Planning & Building Dept.
976 Osos St. Room 300
San Luis Obispo, CA 93408

RE: Minor Use Permit for Cornercopia Market
County File No: DRC2013-00067
APN: 044-082-007

SLO COUNTY
PLANNING/BUILDING
DEPT
APR 28 PM 3:39

Gentlepersons:

I have owned the property at 570 Crestmont Drive since about 1976. I have a common property line with Jennifer and Jim Babb-Zwarg. They have been improving their property even before they built their home. They invest a lot of energy in keeping their place neat and clean.

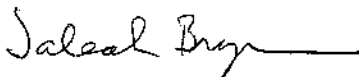
Cornercopia seems to me to be an asset to the community by offering locally produced fresh food. Most anyone who lives in Rolling Hills or Country Club can walk or bike to Cornercopia and purchase items without needing to drive a car or make a trip to town. Persons headed south can stop and pick up items as they pass by. This is a saving to the environment. It gives an option of supporting non corporate livelihood, keeps local money circulating locally and plays a role in community bonding and inter dependancy. Being on ones own property and not having to locate in a high rent district or pay Farmer's Market Fees allows for a price point that could favor the consumer.

Providing local items that have not been trucked in from far away should help reduce the carbon footprint of food distribution.

Since Cornercopia opened I have not had any problems of any sort. I have not noticed any increased dust, noise or pests. In fact I only know that the stand is open if I leave the Rolling Hills area.

Please feel free to contact me if you have any questions.

Respectfully,



Jaleah Brynn
805 544 7588

April 23, 2014

To:

County of San Luis Obispo Planning Department

976 Osos St, Room 300

San Luis Obispo, CA 93408

RE:

Minor Use Permit for Cornercopia Market

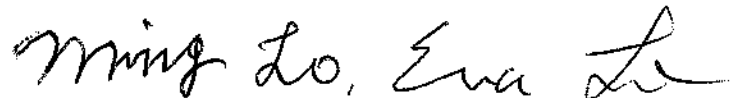
County File No : DRC2013-00067

APN: 044-082-007

We live within 400 feet from the Cornercopia Market. In the time that it has been open we have no problem at all, and we think that is very convenient for the local people.

Jennifer's property is very pretty now, we really want to show my support for her Use Permit.

We can be reached at 805-439-1352.



Ming and Eva Lo

5265 Edna Rd

San Luis Obispo, CA 93401

SAN LUIS OBISPO
COUNTY
PLANNING/BUILDING
DEPT

2014 APR 28 PM 3:39

240 Cabrillo Lane
San Luis Obispo, CA 93041

April 19, 2014

County of San Luis Obispo Planning Dept.
976 Osos St, Room 300
San Luis Obispo, CA 93408

Re: Minor Use Permit for Cornercopia Market
County File # DRC2013-00067
APN: 044-082-007

2014 APR 28 PM 3:39
SLO COUNTY
PLANNING/BUILDING
DEPT

To whom it may concern:

I wholeheartedly support Jennifer Babb-Zwarg selling fresh produce in our neighborhood at Cornercopia. Its location on Hwy 227 is very convenient for the thousands of daily commuters to purchase local food.

Living in the neighborhood I look forward to seeing the cheerful and colorful market as I travel in and out. I also enjoy talking to Jennifer learning about new varieties of produce and to my neighbors as they stop and chat.

I have seen Jennifer's meticulously maintained growing grounds with a wide variety of produce. When edibles are grown locally and regulated by our environmental health department buyers are assured that their food is healthy.

I hope that Cornercopia will be open even more days a week soon for the benefit of our city, county and neighborhood.

Sincerely,


Ann Thurston

TO:

County of San Luis Obispo Planning Department
976 Osos St, Room 300
SLO, CA 93408

RE:

Minor Use Permit for Cornercopia Market
County File No.: DRC2013-00067
APN: 044-082-007

915 APR 28 PM 3:39

SLO CITY
PLANNING/BUILDING
DEPT

I live two doors down from the Cornucopia Market. In the time that it has been open I have found it to be a great asset to the community specifically and SLO city in general.

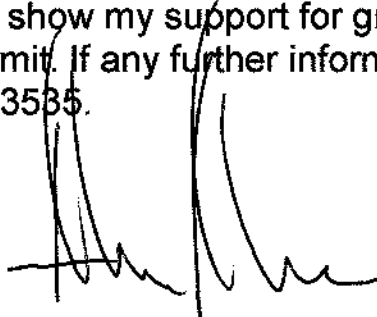
Many people come in to the city from price canyon and Jennifer at Cornercopia is a pleasant and friendly gateway marking the arrival to SLO. For tourists she is an introduction to the great produce and products to be had from San Luis Obispo County.

For us who live in the Rolling Hills neighborhood off Crestmont Drive, her stand is a place for interaction between residents and provides a colorful landmark marking the arrival to our neighborhood.

SLO has a farmer's market one day a week. Jennifer and her stand offer the opportunity to get 'fresh off the farm' produce several days a week and not be locked into traffic jams and parking downtown to get it.

Jennifer's property and business represent the best of the 'buy local' concept. This letter serves to show my support for granting Cornercopia's Minor Use Permit. If any further information is desired, I can be reached at 805-440-3535.

Alex deLeon
524 Crestmont Drive
San Luis Obispo, CA 93401



April 17, 2014

County of San Luis Obispo Planning Dept.

976 Osos St., Room 300

San Luis Obispo, CA 93408

ST. LOUIS
PLANNING/BUILDING
DEPT
7/15 APR 28 PM 3:39

RE: Minor Use Permit for Cornercopia Mkt

County File No.: DRC2013-00067

APN: 044-082-007

TO WHOM IT MAY CONCERN:

Cornercopia Mkt at the corner of Crestmont Drive and Highway 227 is a wonderful asset to our neighborhood. As a resident of Rolling Hills I drive past it almost everyday and marvel at the way Jennifer Babb-Zwarg has transformed the corner into not only a produce stand but a beautiful garden spot for all to enjoy as they drive past. Each season brings a new array of flowers. The signage is tastfully done and the stand is set back from the highway. It is a convenient spot for area residents to shop for fresh produce and other local products.

One of the popular field trips that classes from Los Ranchos School take is to walk to the Cornercopia Mkt and see and hear what running a small market is all about!

Jennifer is a very hard-working person who started with a dream several years ago and now is seeing her dream come true as Cornercopia becomes a successful business that serves many people from this area.

Please grant Cornercopia a Minor Use Permit.

Carolyn Park



230 Ranchito Lane, San Luis Obispo, CA 93401